EXPERIENCE JAPAN and ASIA IN NEW YORK CITY

MAY 2019 #145 FREE

CHOPSTICKS NY®

www.chopsticksny.com

Barbecue AND Steak JAPANESE STYLE

TRAVEL TO JAPAN ✈ Sapporo, Hokkaido

Chopsticks NY Contest

The fourth installation of the Chopsticks NY Instagram Photo Contest features "Tea". Sencha, matcha, gyokuro, hojicha, tea-infused cocktails, matcha green tea sweets, etc. —share your photos of tea and tea-related drinks and dishes with #ChopsticksTea by June 5th.

Deadline:
June 5, 2019

Don't forget **#ChopsticksTea**

$25 Gift Certificate for 2 Winners

Two winners will receive a $25 Gift Certificate from GiftRocket (www.giftrocket.com)

BBQ AND STEAK JAPANESE STYLE

New York is finally warm enough for outdoor dining. To appreciate this weather, Chopsticks NY is introducing ways to enjoy BBQ and steak Japanese style.

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BBQ and Steak
JAPANESE STYLE

Angus Rib Eye Steak served at Pepper Lunch (see page 3)

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DYNAMIC YET DELICATE —DIG INTO JAPANESE-STYLE BBQ AND STEAK IN NY RESTAURANTS

Strip L
Tongue Tend
Outside Skirt Flank

Japanese cuisine is known to be delicate, artful, seasonal and particular about ingredients' quality. These attributes are true to dynamic yakiniku (Japanese-style barbecue) and steak culture. From ingredients to cooking and serving styles, yakiniku and steak are different for Japanese than those of Americans. Here are the restaurants and steakhouses in which you can enjoy barbecue and steak Japanese style.

SPREADING YAKINIKU CULTURE WITH SEASONAL FEATURED ITEMS

Gyu-Kaku Japanese BBQ

With over 50 locations in North America, **Gyu-Kaku** is the vanguard of yakiniku. "Yakiniku is unique in the way you can cook different parts of meat and cuts to your preferred doneness and enjoy them fresh off the grill at the table. We offer the perfect setting to enjoy this yakiniku culture at our restaurants," says Executive Chef Izutsu. Among many options, the hottest item right now is *Thick-Cut Beef Tongue*. Gyu-Kaku uses only the tender and plump part of quality beef tongue, which is high in protein and less fatty. "It's flavorful and healthy, so it's even good for a person on a diet." In addition to spreading yakiniku culture, Gyu-Kaku is committed to promoting Japanese cuisine, and they are currently serving "Flavors of Japan" that features Japanese regional dishes including *Okonomiyaki Savory Japanese Pancake* from Osaka and *Sizzling Buttered Potatoes* from Hokkaido.

Locations: (East Village) 34 Cooper Sq., New York, NY 10003 | TEL. 212 475-2589
(Midtown) 805 3rd Ave., New York, NY 10022 | TEL. 212 702 8816
(Times Square) 321 W. 44th St., New York, NY 10036 | TEL. 646-692-9115
(Flushing) 40-52 Main St., Queens, NY 11354 | TEL. 347 542 3653
(White Plains) 159 Main St., White Plains, NY 10601 | TEL. 914 358 5206
www.gyu-kaku.com

AROMATIC AND SMOKY—STEAK GRILLED WITH "BINCHOTAN" CHARCOAL

Salt + Charcoal

Williamsburg's **Salt + Charcoal** is probably the only steakhouse in New York that serves Porterhouse Steak grilled with Binchotan. This high-quality charcoal, made from ubame oak in Japan, is effective in giving an irresistibly smoky aroma to the meat, trapping umami inside, and producing a juicy texture. "To control fire with Binchotan requires higher skills, and it takes years to master," says Executive Chef Tadaaki Ishizaki. "But once you taste the steak made with it, you'll notice the difference." He also handpicks the meat every week—fat quality, marbling, texture, and moisture level are all carefully examined—and dry ages it in-house under scrutiny. Don't forget to try their house-made sauces, gravy, lemon onion, and wasabi cream, when enjoying their craft steaks. S + C is a casual steakhouse unlike many others, so you won't need a suit and tie.

171 Grand St. (at Bedford Ave), Brooklyn, NY 11249
TEL. 718-782 2087 | www.saltandcharcoal.com

SELF-GRILLING STEAK ON SUPER HOT IRON PLATE

Pepper Lunch

Despite having "lunch" in the name, **Pepper Lunch** also serves dinner, allowing customers who come at night to eat steaks at lunch prices. According to Manager Sunny, Pepper's unique concept of self-grilling allows one to "sizzle it your way." The steaks are pre-cut and served on a 500°F iron plate. Customers use tongs to spread homemade pepper paste over the steak before flipping and cooking to their liking. The result is tender, umami-rich meat, exemplified by the signature Angus Rib Eye Steak which will melt in your mouth. Those who want to add more flavor to their steak can try it with the garlic soy and sweet garlic sauces.

243 W. 54th St., New York, NY 10019
TEL. 917-472-7158
www.pepperlunch-usa.com

SAVOR TENDER WASHUGYU WITH DIAMOND CUT

Yakiniku Gen

Midtown's **Yakiniku Gen** attracts Japanese clientele who crave genuine yakiniku of their home country. From popular cuts like *kalbi* (chuck rib) and *misuji* (flatiron) to rare options like *yukke* (beef tartare) and *rebasashi* (liver sashimi), Gen's offerings hit Japanese people's palate. "Grilling lightly marinated meat at your pace and enjoying it with dipping sauce—that's the essence of yakiniku. And we honestly follow the style," explains Ms. Kazu Tome, manager of the restaurant. They boast to serve washugyu with beautiful marbling and particularly promote diamond-cut kalbi. Meticulously scored, the meat captures marinating sauce well, cooks easily and fast, and is tender in your mouth.

250 E. 52nd St., New York, NY 10022 | TEL. 212-602-1129 | www.yakinikugennyc.com

ENJOY WAGYU AND WASHUGYU STEAKS AT THE COUNTER

Brooklyn Steak and Lobster

Housed in the Food Hall at Japan Village, **Brooklyn Steak and Lobster** serves wagyu and washugyu steaks along with American-style choice ribeye and prime ribeye. As the restaurant's concept is fine dining quality at reasonable prices in a casual setting, customers can sit at the counter with open kitchen and watch how their steak is cooked very closely. Well-marbled wagyu and washugyu are simply seasoned with pepper and Himalayan salt, so you can appreciate their extremely juicy, tender quality. You can taste the steak on its own or with your choice of sauce, including the chunky steak sauce comprised of sauteed onions, garlic, butter and kaeshi (soy sauce and sake-base reduction sauce).

934 3rd Ave., (bet. 35th & 36th Sts.) Inside Japan Village, Brooklyn, NY 11232
TEL. 347 584-4579 | www.japanvillage.com

AUTHENTIC YAKINIKU EXPERIENCE IN A LUXURIOUS SPACE

Yakiniku Futago

Located at the intersection of the Chelsea and Union Square neighborhoods, **Yakiniku Futago** offers an authentic Japanese barbecue experience in a chic, luxurious setting. It might sound oxymoronic if you are well-versed in Japanese yakiniku, but in this restaurant, that is not the case. It is equipped with special smokeless grills, relaxing seats, and a high ceiling, and it serves high quality meat including wagyu beef directly imported from Japan. This makes you feel like you're dining at an upscale steakhouse in New York. To fully enjoy the luxury, go for their signature *Hamideru Kalbi* (oversized kalbi). Literally bigger than a serving plate, the sizable and beautifully-marbled wagyu is grilled at your table. Yakiniku Futago is slated to open another upscale meat-centric restaurant, **Nikutei Futago**, in SoHo this summer.

37 W. 17th St., New York, NY 10011 | TEL. 212 620 0225 | www.futago25usa.com

HOW TO ENJOY WAGYU AND WASHUGYU BBQ AT HOME

As greens go deeper in May, we are tempted to do outdoor grilling. To add a Japanese twist to your regular BBQ, how about trying wagyu or washugyu this year? Wagyu refers to a premium Japanese beef known for its marbling while washugyu is a crossbreed of Tajima wagyu and American Black Angus, which is less fatty than wagyu but boasts umami from red meat. Both are so tender and juicy without being aged, but there are some tricks to grilling them right. Chopsticks NY consulted with Japan Premium Beef, a wagyu and washugyu specialty butcher, for a successfull Japanese-style BBQ.

Q: What parts of wagyu and washugyu are best for BBQ?

Every part of washugyu can be enjoyed for BBQ. It depends on what type of taste you like, so there is no right answer for this. But outside skirt and hanging tender are recommended for BBQ. They have a nice marbling of red meat and fat as well as a tender texture. We suggest getting a whole block and cutting it yourself.

On the other hand, wagyu is not really recommended for BBQ, but is more for steak. Because wagyu is extremely fatty and the high-quality fat is the essence of wagyu, you don't want to lose all the goodness. But unless you have an appropriate grilling tool that can capture the fat, you will easily fail. If you still want to try wagyu BBQ at home, don't use a grill net or grill pan with holes but a frying pan to enjoy wagyu.

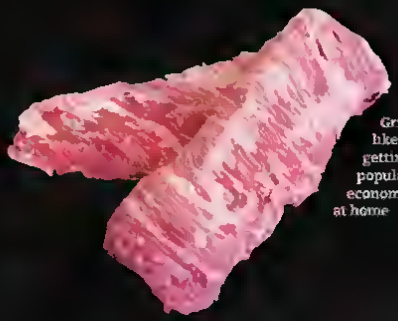
Q: Any cooking tips like thickness of cut and grilling technique?

Since both wagyu and washugyu are so tender with high marbling, thick cut meat can be soft and juicy in your mouth. If you try steak, the recommended cut for wagyu is about 1/2 to 3/4 inch, and 1 inch for wasbugyu.

It might be a little advanced, but using Binchotan charcoal is recommended. It burns longer, retains heat very well and gives a nice and smokey aroma to ingredients. We started to carry it since last year, and we see more and more people buying Binchotan along with meat. Two pounds of Binchotan can accommodate a group of 4-5 people.

Also known as white charcoal, Binchotan is a premium charcoal made from ubame oak. It retains heat for as long as 3 hours.

Teamed up with MOMO Dressing, Inc. (www.momodressing.com), Japan Premium Beef created rich soy sauce dressing.



Grilling a block of meat like this outside skirt is getting more and more popular. It's also a fun and economical way to enjoy BBQ at home.

For steak, you can check out our cooking demonstration movies on YouTube.

Q: If any, please recommend some of the tools when trying Japanese-style BBQ.

As mentioned, Binchotan is something you might want to try. The charcoal takes a really long time until it catches fire, so it might be better buying a fire-starter, too.

Q: Finally, please share some serving tips.

It is popular to eat yakiniku just with salt. This allows you to enjoy the umami of the meat. Also, it's a trend to grill a big block of meat and cut or slice it once it's done. You can choose the doneness as you like. For the conventional barbecue, please try our original yakiniku dipping sauce developed in collaboration with the esteemed MOMO Dressing creators in Brooklyn. It is a rich soy sauce dressing with fruits and vegetables, which is slightly sweet.

Japan Premium Beef
59 Great Jones St.
New York, NY 10012 | TEL: 212-260-2333
(Brooklyn location)
Inside Japan Village, 334 3rd Ave.
Brooklyn, NY 11232
TEL: 347-316-0007
www.japanpremiumbeef.com

Subscribe to Japan Premium Beef YouTube
https://www.youtube.com/channel/UC41GtSckZ0G1X35KX6eRoA

TRY JAPANESE-STYLE HOMEMADE SAUCE

Incorporating Japanese flavors to your home grilling and barbecuing is not that hard. Here are some simple recipes of Japanese-style sauces that you can try this summer.

Steak SAUCE

OROSHI PONZU

Simple mixture of *daikon oroshi* (grated daikon radish) and ponzu (soy-base sauce with dashi and citrus juice) is a refreshing way to enjoy juicy, smokey meat. Ponzu's citrus flavor nicely balances out the greasiness of meat, and its umami from soy sauce and dashi complements that of meat. Also, grated daikon radish contains enzymes that help with digestion, and the sauce might prevent heartburn. Instead of mixing first, you can top grated daikon radish on the steak and pour over ponzu to your taste.

CREAMY SESAME & MISO SAUCE

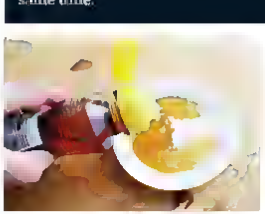
To make this rich sauce, you need goma (sesame) paste, miso, honey, your choice of citrus, and water or milk. You can find goma paste in Japanese grocery stores, but if you can't find it, substitute with tahini. Also, honey can be replaced with maple syrup, and so can citrus with vinegar. We use 2 parts goma paste, 1 part miso, 1 part honey, a dash of lemon, and 2 parts soy milk, but you can adjust the ratio for sweeter, creamier, and thicker. You may also add grated ginger for a kick.

WASABI & SOY SAUCE

Wasabi and soy sauce are the combination for sushi and sashimi, and they work for meat as well. The pungent aroma and flavor of wasabi are perfect with the powerful flavor of grilled meat.

SESAME OIL & SALT

You might find this combination in Japanese yakiniku restaurants. It's a super simple dipping sauce you can make in a few seconds. Mix salt and sesame oil, but you don't have to dissolve the salt, just leave it as is. Then you can enjoy both the nutty sesame aroma and rough salt texture at the same time.



INFUSED SOY SAUCE OF YOUR OWN

You must prepare this sauce one day in advance, but the process is very simple. Soak konbu kelp for umami and your favorite dried fruits for sweetness—we used gogi berry and raisin—overnight, and you have your own infused soy sauce. You can add sliced ginger or dried red chili or peppercorns for a spicy kick.

MORI's *Ikura/Uni Don* boasts generous portions of ocean jewels over sushi rice. It's served with homemade rice cracker, nori seaweed, and ponzu to your taste.

Izakaya Dining with a French Twist

MORI

351 5th Ave. (bet. 4th & 5th Sts.) Brooklyn, NY 11215
TEL. 347 799 1175 | www.mori-nyc.com
Mon-Thu: 11 am-10 pm, Fri & Sat: 11 am-11 pm, Sun: 11 am-10 pm

New York witnesses Asian food thriving more than ever. Now Brooklyn has its own hot spot with a new genre of Asian food: Izakaya (Japanese gastro pub) food prepared with a French flair. MORI is a new comer to the Park Slope restaurant row on 5th Avenue, and its chef/owner Mike Ding combines his fine dining experience with his Asian background to create contemporary Asian comfort food with elements of surprise. Unlike other restaurants, MORI does not have "signature dishes." The menu changes every two weeks, adding and subtracting four dishes, based upon high-quality seasonal items. A fusion of cooking techniques are used to create the unique flavors such as *Oyako Don* with Korean fried chicken and a sous vide egg. Other popular menu items include *Ikura/Uni Don*, wagyu dishes, foie gras, and scallops, which are generous with flavorful surprises. Since MORI is an izakaya, they have a well curated liquor list, including unique types of sake and niche beers imported from Japan to complement your tasty meal. Happy hour beer specials are available Monday to Friday.

Fried Calamari is extremely crusty. Its delicate batter crumbles in your mouth.

It surely uses chicken and egg like standard *Oyako Don*, but MORI's version is unconventional in the way it tops with sliced *karaage* fried chicken and a melting sous vide egg.

The interior looks simple, yet it is decorated with personalized elements such as the small, hand-made sculptures and ornaments.

A Hidden Oasis for an Authentic Sushi Experience

Sushi Uesugi

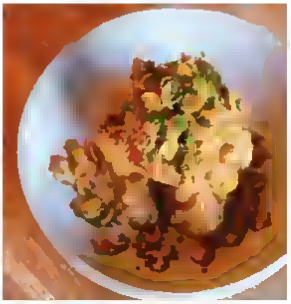
934 3rd Ave. (bet. 35th & 36th Sts.) Brooklyn, NY 11232
www.japanvillage.com
Mon-Thu: 12 pm-3:30 pm, 4:30-8 pm; Fri & Sat: 12 pm-9 pm

Hawaiian Tuna Poke Big Rice Bowl features lightly soy-marinated yellowfin tuna chunks over 17 grain rice served with a variety of vegetable salads

Playful Local Izakaya in LIC
TakuMen

5-50 50th Ave., (at Vernon Blvd.) Long Island City, NY 11101
TEL. 718-361-7973 | www.takumenlic.com
Mon-Fri. 8 am-10 pm, Sat & Sun. 10 am-10 pm (Lunch:12 pm-3pm, Dinner: 5-10 pm)

"Many people mistake our restaurant for a ramen shop because TakuMen has 'men' in it, but we are actually an izakaya/café," says Owner/Executive Chef Kiyo. This LIC spot was picked by Kiyo to create a family friendly community for locals and visitors alike. In the morning, TakuMen operates as a café serving artisan coffee from Parlor Coffee, matcha drinks from Matchabar, and snacks. Lunch onward features dishes like signature *Chicken Wings*, *Big Rice Bowls* and *Ramens*, to which Kiyo adds playful twists. For example, *Wings* come in three flavors of *Original*, *Soy Garlic* or *Cheese Chicken*, all addicting in their distinct tastes. A *Big Rice Bowl* is a nutritiously well-balanced one-bowl meal, showcasing a main protein (*Poke*, *Fried Chicken*, *Beef Dry Curry* or *Avocado*) on top of 17 grain rice. Surrounding this are a variety of side dishes like seaweed salad, blanched crunchy vegetables and chunky potato salad. Being an izakaya, the alcohol list is well-curated, offering unique selections of sake, organic wine and local beer on tap as well as flight options for sake and beer. No matter what time of day, you are guaranteed to enjoy a delicious meal in TakuMen's inviting space!



"I wanted to create Americans' favorite *Buffalo Wings* with Japanese ingredients," says Kiyo. Dressed with miso & rice vinegar glaze, *Original* among TakuMen's *Signature Chicken Wings* (dinner only) is a must-try item.

TakuMen's interior is carefully structured to invite everyone. The whole space, from the entrance, bar counter, dining and the open kitchen in the back, is embraced in one homey universe.

Last December saw the opening of Sushi Uesugi inside Japan Village in Industry City, Brooklyn. Chef Koichi Sugimoto is at the helm of this cozy, counter-only restaurant, and he enjoys being able to watch over all of his customers and introduce them to Japanese culinary culture. Chef Sugimoto is so particular about the quality, flavor and authenticity of sushi that he receives fresh fish several times a week from Japan, allowing customers to appreciate a variety of high-quality, seasonal items. He also prepares soy sauce in-house to make sure it is both low-sodium and gluten-free. At Uesugi, sushi and sashimi can be ordered a la carte as well as *omakase*, and there is also an array of donburi rice bowl options. Within the popular *Special Kaisen Don* (fresh seafood over sushi rice) category, some bestsellers are the *Uni and Ikura Don* with a generous portion of sea urchin, and the *Chirashi* which features six different types of fish that change daily. Uesugi is hidden on the corner of the Village, so don't miss the chance to savor authentic sushi.

Customers can enjoy highly seasonal delicacies from Japan like hotaruika (firefly squid) for winter (right). It's not seafood, but wagyu beef is also a popular sushi item (left).

A generous heap of uni and ikura sit over sushi rice. $28 is a steal price for this *Uni and Ikura Don*.

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90 Kent Ave., Brooklyn, NY 11211

Sundays (11am to 6pm)
Breeze Hill at Prospect Park
Brooklyn, NY 11225

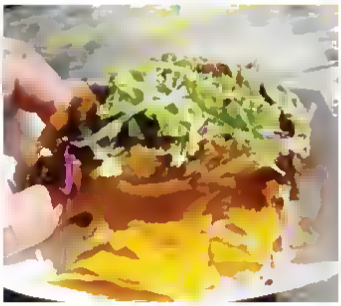
www.smorgasburg.com

Okonomiyaki
OCONOMI

At OCONOMI, *Okonomiyaki* (savory Japanese pancake) is served straight off the sizzling hot grill. The abundance of shredded cabbage gives a crispy texture to the pancake, and the sweet and savory okonomiyaki sauce and mayon naise are addictive

Wagyu Sando
Tojo's Kitchen
www.tojokitchen.com

Sandwiched between fluffy milk bread Tojo Kitch en's *Wagyu Sando* features premium wagyu beef that's breaded and fried. There's a light crunch as you bite in releasing the juice from the luxurious meat that instantly melts in your mouth.



Japanese Beef Curry Taco
Takumi Taco
www.takumitaco.com

Smorg's regular Takumi Taco offers creative tacos with Japanese influence. (Takumi means "craftsmanship" in Japanese.) Bite into *Japanese Beef Curry Taco* and enjoy the delicate taco shell crumbling in your mouth and creating a fun harmony with umami-rich Japanese curry and tender beef

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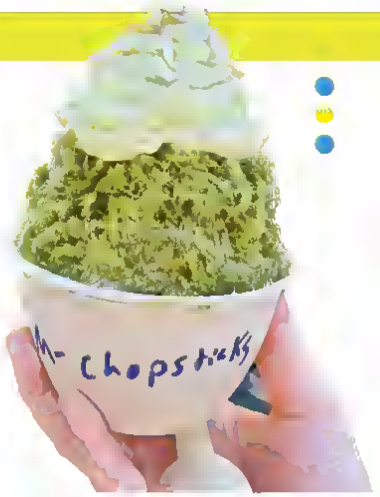
Squid Yakisoba

Yakisoba NYC

www.rairaiken-ny.com/yakisobanyc

Fresh and grilled to perfection, Yakisoba NYC powered by Rai Rai Ken plates their *ika yaki* (grilled squid) next to their *ya kisoba* (stir-fried noodles) to create the ultimate savory plate. Their quality squid is sourced from Hachinohe, a mecca for squid harvest.

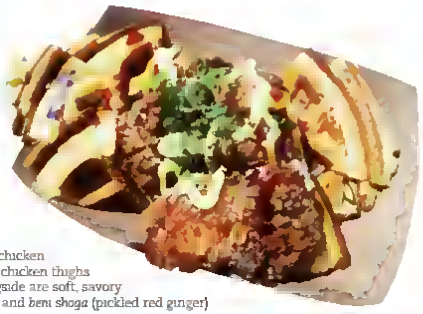


Matcha Mountain

Bonsai Kakigori

www.bonsaikakigori.com

Kakigori, a traditional Japanese shaved ice dessert is perfect for warding off the summer heat. Shaving the ice to a soft and delicate texture, Bonsai Kakigori drizzles their snowy treat with green tea syrup and tops it with green tea whipped cream in *Matcha Mountain*



Karaage Fried Chicken & Okonomiyaki Waffles

Tori-San Japanese Fried Chicken

It's a Japanese take on the American classic chicken and waffles. Their marinated and deep-fried chicken thighs are crunchy outside and tender inside. Alongside are soft, savory okonomiyaki-style waffles, with red cabbage and *beni shoga* (pickled red ginger)

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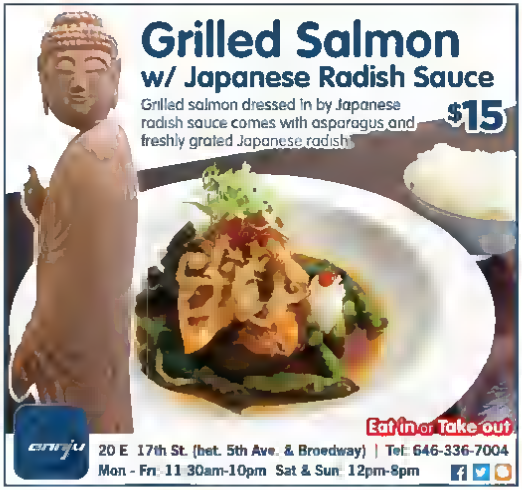
Japanese Comfort Dish Profile

Vol.2

Hayashi Rice

ハヤシライス

Similar in appearance to Japanese curry Hayashi Rice is just as beloved in Japan, and regarded as a typical yoshoku (a Japanese take on a Western-style dish). Hayashi Rice is made with thinly sliced beef, onions, and mushrooms in a demi glace sauce ladled alongside or atop sticky rice. It's a dish that is complex in flavor as it's not spicy like curry but savory with a subtle sweetness. While it is believed that Hayashi Rice was developed in the mid-1800s, the origin of this dish remains debated with three leading theories. One theory holds that the first president of publishing company Maruzen Yuteki Hayashi bestowed the curry like dish its name. It is also said that a chef named Hayashi served it for their staff at Ueno Seiyoken restaurant. Or, it could be that it was simply derived from English, "hashed beef". Nonetheless, Hayashi rice remains popular in Japan, and can be enjoyed at home.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w/ Japanese Radish Sauce
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今月のイチオシ料理
PICK UP DISHES OF THE MONTH

Ikinari Steak

Midtown West

37 W 46th St., (bet. 5th & 6th Aves.), New York, NY 10036
TEL: 917-409-5783 | www.ikinaristeakusa.com

Japan's popular steak restaurant, Ikinari Steak serves cut-to-order, certified Angus beef steak. Their beef is wet-aged for at least 40 days, so it's tender and juicy as it's sizzling on a cast-iron platter. Season with the original Ikinari sauce and cut into the aromatic ribeye.

Niche

Lower East Side

172 Delancey St., (bet. Attorney & Clinton Sts.), New York, NY 10002 | www.nakamuranyc.com/niche

Niche is NY's very first *mazemen* (saucy ramen) specialty eatery and also Chef Shigetoshi "Ramen God" Nakamura's newest project. Enjoy an unprecedented flavor of *Steak Mazemen* beautifully constructed with thick noodles, tonkotsu sauce, ribeye steak, and umami-bursting steak sauce.

cocoron

Lower East Side

16 Delancy St., (bet. Chrystie St. & Bowery), New York, NY 10002 | TEL: 212-477-1212 | www.cocoronandgoemon.com

Selling more than 100 bowls per day, cocoron's signature dish features house-made soba (buckwheat) noodles in extremely rich and thick soup with a spicy sesame broth and kombu dashi (kelp stock) base.

Beyond Sushi

Midtown West / Herald Square

62 W. 56th St., New York, NY 10019 | 134 W. 37th St., New York, NY 10018 | www.beyondsushi.com

Vegan sushi restaurant Beyond Sushi's best-selling roll is the *Spicy Mang*. The nutrition-packed roll is made with black rice and fresh fruits and vegetables, then topped with a dollop of fiery, toasted Cayenne sauce. Crafted in-house, it's the perfect balance of sweet and spicy

Ramen DANBO

Park Slope

52 7th Ave., (bet. Lincoln & St. Johns Pls.), Brooklyn, NY 11217
TEL: 718-783-0150 | www.ramendanbo.com

With locations in Washington and Canada, Ramen DANBO boasts their signature Fukuoka-style tonkotsu (pork bone broth) ramen. The savory, creamy bowl is topped with spicy paste and chashu (braised pork belly). But if you prefer no spice, all of their ramen can be customized

Rai Rai Ken East Village

East Village

218 E. 10th St., (bet. 1st & 2nd Aves.), New York, NY 10003
www.rairaiken-ny.com

Rai Rai Ken's gyoza dumplings are filled with plenty of pork and vegetables. Pan-fried to a crispy, golden-brown color on the bottom, the top of the gyoza is soft from steaming, so you can enjoy two different textures. Bite in, and you'll instantly notice the hints of chives, garlic and onions

Bonsai Kakigōri

Soho

265 Canal St., (Inside Canal Street Market, bet. Broadway & Lafayette Ave.), New York, NY 10013 | TEL: 646-308-1244
www.bonsaikakigori.com

Drizzling key lime sauce on finely shaved ice, topped with key lime whipped cream, graham crust and lime zest, this kakigon (traditional Japanese shaved-ice dessert) is revamped by Bonsai Kakigon into an ode to a Florida summer

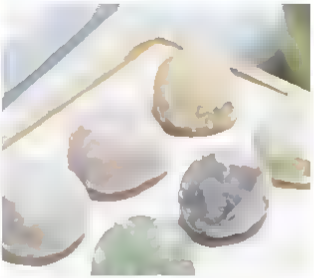
Cha-An BONBON: Spin Off of New Yorkers' Favorite Teahouse

Nestled in the East Village **Cha-An** (meaning "humble cottage for tea") has attracted food-savvy New Yorkers for 15 years. Customers praise their well-curated Japanese sweets and savories as well as an extensive selection of Japanese tea, including matcha—long before the current matcha craze took over New York, Cha-An started offering quality matcha in the form of drinks and desserts. Now, a piece of Cha-An can be enjoyed through their take-out shop, **Cha-An BONBON** that opened in May.

Please note that the image may be different from the actual products.

At BONBON, some of Cha-An's most popular menu items are offered, including *Hojicha Anmitsu Matcha Tiramasu* (Cha An's take on *Matcha Tiramisu*) and their *Mochi Mochi* (*warabimochi* and *shiratamamochi* with hojicha ice cream) made with the highest quality of ingredients. Also offered are hand-crafted *wagashi* (traditional Japanese sweets) produced by wagashi expert, Tomoko Yagi. You'll find *daifuku mochi* (round mochi stuffed with sweet filling) on the menu as well. It features flavors of black sesame, green tea, chocolate, and yuzu, but there will be more flavors to come as seasonal specials, so be sure to keep an eye out. Of course, as the summer rolls in, treat yourself to their soft serve ice cream topped with *warabi-mochi* (jelly-like confection dusted with *kinako* soybean powder) *shiratama dango* (ball or disk-shaped bite-size mochi) and sweet red bean paste.

Cha-An BONBON
23#A E. 9th St. (bet. 2nd & 3rd Aves.) New York, NY 10003
TEL. 646-669-5785
www.chaanbonbon.com



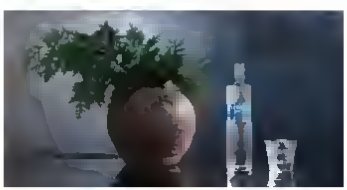
Cha-An BONBON's daifuku mochi comes in various flavors making it a great gift.

At the storefront of Cha An BONBON, you can enjoy Cha An's signature *Matcha Latte* to go!

Ichiko Saiten: Shochu Enjoyed in Cocktails

Shochu, Japanese distilled liquor made from various base ingredients, is gaining its popularity in the U.S. Ichiko, produced in Oita Prefecture in Kyushu island, is a leading barley shochu brand enjoyed throughout Japan. A series of Ichiko shochus has also been around in the U.S. for decades, and for the first time in history, the brand recently released a new type that is made for being enjoyed in cocktails.

Ichiko Saiten was developed with insights from top U.S. bartenders with exceptional palates and deep cocktail knowledge, creating a taste profile that perfectly fits in the U.S. craft cocktail scene. With a higher alcohol content of 43% ABV while standard shochu has 25% ABV, Ichiko Saiten has enough body and flavors to still stand out even after being mixed with other cocktail ingredients. Hand-selected, two-row barley is used for making Ichiko Saiten, and unique and complicated methods and techniques—multiple, singly distilled shochus in different methods are masterfully blended—are employed to produce the exact target flavor.



Ichiko Saiten is rich in flavor and umami. On the nose, it is redolent with aromas of honeydew melon and white grape, and there are also hints of soy, white pepper and rich barley. On the palate, it has a strong start and a long finish. Those features are clues for you to determine which mixers you are going to use with it. Even if you are not an experienced mixologist or bartender, it's not so difficult to create your own cocktails that will illuminate your table.

Info www.ichiko.com

Ichiko Saiten is a pioneering, high-er-proof barley shochu that is optimized for mixology and targets bartenders at the vanguard of the U.S. craft cocktail scene.

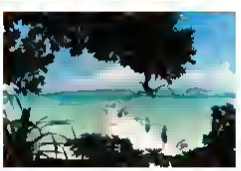
BOO

Be.Okinawa: Guidebook that Invites You to Japan's Subtropical Islands

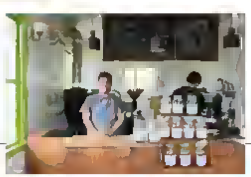
Surrounded by the beautiful ocean of the East China Sea, blessed with a subtropical climate, and offering unique regional food culture, Okinawa's relaxing environment and healthy lifestyle attracts tourists from all over the world. The southern prefecture of Japan consists of countless islands and has a unique history, and stepping into Okinawa makes you feel as if you are in paradise. To help visitors navigate through all the treasures Okinawa has to offer, Okinawa Prefectural Government published a tourist guidebook, ***Be Okinawa***.

Be. Okinawa starts with experiences of three foreign reporters, an adventure to Inomote Island a.k.a. the Galapagos of Asia, sailing into blue water in a Sabani (traditional wooden boat), and a picnic lunch in Yanbaru, the northern part of Okinawa with intact forests. The guidebook further details everything from resort hotels featuring luxurious spas, to restaurants serving cuisine originating from the days of the Ryukyu Kingdom, and numerous activities for a full cultural immersion (including a trip across the ocean on a cart pulled by a water buffalo!).

The 160-page guidebook is in color and with beautiful photographs and informative descriptions. It won't take long for you to fall in love with this piece of heaven. *Be. Okinawa* is not for sale, but it's currently available for free at Kinokuniya Bookstore until supplies last. Also, five lucky Chopsticks NY readers will have a chance to win a copy of *Be. Okinawa*. To enter this giveaway, email info@chopsticksny.com with the header "Chopsticks NY Travel Okinawa" with your name and email address by May 31. The winners will be notified via email on June 7.



Enter the sweepstakes to get *Be. Okinawa* by emailing info@chopsticksny.com by May 31



http://beokinawa.jp/guide
http://visitokinawa.jp

SHOP

New Sake & Shochu Specialty Store in Japan Village

Kuraichi is the newest addition to the ever-growing Japan Village in Brooklyn. This shop offers more than 200 brands of liquors, featuring sake and shochu as well as Japanese rum, wine, vodka and whiskey. Stocking 150 sakes at this moment, the display is well-organized by class, such as junmai, ginjo, daiginjo, etc., ranging from entry level classic styles to unique sakes like Kimoto and Yamahai styles. This makes the store easily accessible for both beginners and aficionados. The center display space is used for showcasing sakes selected under a certain theme or concept, like a recent one highlighting sakes made by female brew-masters. For those who want to learn more about sake, Kuraichi plans on holding tastings and events on Fridays and Saturdays. As Kuraichi is located right outside the Village's Food Hall, it's the perfect place to stop by for a sample or a bottle or two to take home.

934 3rd Ave. (entrance on 36th St.), Brooklyn, NY 11232
www.japanvillage.com/kuraichi

DRINK

Creamy and Herbal, Ito En's Newest Milk Tea Series

Ito En is the largest green tea distributor in Japan, which has produced quality tea drinks for more than 50 years. In the U.S., they sell loose leaf teas, matcha, and most notably, bottled tea. This year, Ito En released a new line of bottled teas called **Milk Tea**, made with natural ingredients—brewed tea and rich and creamy whole milk. Milk Tea comes in two flavors: *Black Tea + Milk* and *Matcha Green Tea + Milk*. Both flavors are perfectly in balance with tea and milk and lightly sweetened with cane sugar. *Black Tea + Milk* is made with black tea leaves, and features earthy, slightly nutty notes. As for the *Matcha Green Tea + Milk*, its lush, herbaceous characters are owed to real Japanese matcha being used in its production. Its slim and lovely design makes Milk Tea a perfect pick-me-up at any time of the day.

Info www.itoen.com

SHOP

DAISO Invites You to the Wonderland of Lifestyle Goods

Flushing is one of the fastest growing neighborhoods in New York today and we see new business openings almost every week. Among this opening rush the most exciting one this spring is **DAISO**, Japan's popular discount store. With over thousands of stores in Japan alone and several thousands more world wide, including 70 in the U.S., DAISO helps brighten your everyday life by offering an overwhelming variety of lifestyle items at super reasonable prices.

Found on the second floor of the Skyview Center, DAISO Flushing is stocked with kitchen gadgets, tableware, stationeries, cosmetics, snacks and more, priced at or about $1.99. "We are thrilled to open the first East Coast location of DAISO in New York. And we are happy to offer New Yorkers the opportunity to actually see, touch, and get to know Daiso's variety of quality items, all reasonably priced," says Mr. Ryuta Kamei, DAISO's Global Business Manager. DAISO boasts to carry 7,000 products with more than 50 new items added each month. Mr. Kamei added, "We also switch items according to popularity in order to cater to customers' needs." Functional, convenient, cute, playful, fun, and updated—DAISO's items are waiting for you to get lost in the wonderland.

DAISO
40-24 College Point Blvd., (at Roosevelt Ave.)
2nd Fl. of The Shops at Skyview Center, Queens, NY 11354
www.daisojapan.com

A beckoning cat doll will cheer up your room.

After cooking onion, garlic and fish, you still smell them on your hands. This stainless steel soap removes the unwanted smell from your hands instantly.

In the world according to DAISO, even clean up goods can be cute.

May Events @KATAGIRI

from 6th - 19th at GC Store
The Rice "Hitomebore" from Miyagi Sale

from 20th - 30th at GC Store
Matcha Snack Fair

on 31st
"Ready to Eat Sea Food!" Demo by Kyowa Suisan

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370 Lexington Ave., Ste. #107 (at 41st St.)
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JAPAN POP QUIZ

Can you guess who is depicted by this statue in Sendai City, Miyagi Prefecture?

① Nobunaga Oda
② Masamune Date
③ Ieyasu Tokugawa
④ Doraemon

Answer: ② Masamune Date

Brighten Up Your Outdoor Dining with Karaage Chicken

It's the time for outdoor dining! Whether you go out for a picnic or hold a backyard party, this colorful, refreshing, and plentiful dish with Day-Lee Pride Karaage Chicken will brighten up your table under the sun.

Pain de Campagne Karaage Chicken Salad Bowl

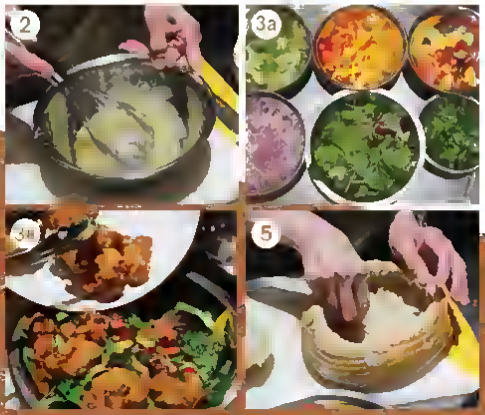
INGREDIENTS Serves 4

- ☐ 1 bag Day Lee Pride Karaage Chicken
- ☐ 2 cups mesclun salad or any greens of your choice
- ☐ 8 cherry tomatoes cut into half
- ☐ 1/2 cup thinly sliced peppers (any color of your choice)
- ☐ 1 mini cucumber diced
- ☐ 1 tbsp finely chopped red onion
- ☐ 1 tbsp finely chopped parsley
- ☐ 4 tbsp extra virgin olive oil
- ☐ 1 1/2 tbsp freshly squeezed lemon juice
- ☐ Salt and pepper to taste
- ☐ 1 large pain de campagne bread or any rustic round bread

TIPS You can add other herbs vegetables as well as grated parmesan cheese for more flavor This makes a great and convenient dish to bring for any outdoor activities and picnics Enjoy!

DIRECTIONS

1. Cook Day Lee Pride Karaage Chicken according to the instructions on the bag
2. In a small bowl mix olive oil lemon juice salt and pepper well
3. In a large bowl mix cooked Karaage Chicken with mesclun salad diced cucumber finely chopped red onion cherry tomato halves thinly sliced peppers and chopped parsley
4. Drizzle some dressing over mixed salad and toss well
5. Cut a thin slice off the top of the bread and save it for a lid Hollow out the bread leaving a 1/4-inch shell. (Save removed bread for another use such as croutons snacking etc.)
6. Stuff the bread with Karaage Chicken salad and put the saved lid on top
7. Wrap it [illegible] minum foil or parchment paper for a perfect picnic treat!



NO MSG Added

KARAAGE CHICKEN

Day-Lee Foods, Inc
Nipponham Group

www.dayleepride.com | www.crazycuizine.com
800-329-5331 | Santa Fe Springs, CA 90670

Izakaya At Home

In this home-cooking section, we introduce a seasonal dish and best matching sake. This month we feature a traditional kanten (agar agar) dessert that has been enjoyed during the warmer seasons in Japan. Senkin Modern Muku Junmai Daiginjo complements the dessert and even enhances each other's fresh flavors

Best Pairing of the Month

Strawberry Agar Agar with Red Bean Paste × Senkin Modern Muku Junmai Daiginjo

Recipe by Misako Sassa @MisakoSassa food_i_eat_cook
Pairing by Chizuko Niikawa-Helton, Sake Discoveries
www.sakediscoveries.com @sakediscoveries sakediscoveries

Senkin Modern Muku Junmai Daiginjo is from Senkin Shuzo in Tochigi Prefecture. The brewery has more than 200 years of history but this sake's flavor is very modern, reminiscent of wine. Made with locally sourced water and rice grown with the same water, the sake really embraces the features of the region. Ms. Helton says, "It's juicy and has a comfortable acidity, so it goes great with this dessert featuring fresh strawberry." FYI: Tochigi Prefecture is known for excellent strawberry production.

Info: www.nymtc.com/latest-news/senkin-modern-muku-jdg/
Distributed by Mutual Trading, Inc
www.mtcsake.com
Senkin Shuzo
www.senkin.co.jp

Ingredients: Serves 4

- ❑ 10 large strawberries
- ❑ 2 g (about 1/2 tsp) agar agar powder
- ❑ 300 ml (1 1/4 cups) water
- ❑ 1/2 cup sweet red bean paste

(For syrup)
- ❑ 1 cup water
- ❑ 5 tbsp sugar
- ❑ 1 tbsp lemon juice

Directions:

1 In a pot, combine all the ingredients for syrup and bring it to a boil. Cool it in fridge.

2 In a pot, bring 300 milliliters of water to a boil. Add agar agar powder a little at a time while mixing. When all agar agar powder is mixed, turn off heat and pour into shallow pan. Let it cool in fridge for 1 hour or until it sets.

3 Wash strawberries and cut off stem. Cut them into quarters and set them aside.

4 When agar agar is set, cut them into bite-size cubes.

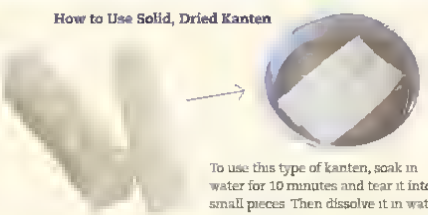
5 In a serving bowl, assemble agar agar cubes, strawberries and sweet red bean paste.

6 When serving, pour some syrup on top.

Kanten

Made from *tengusa* (family of red algae), kanten has been a popular ingredient for wagashi (traditional Japanese confectionery) for centuries. It has neither color nor noticeable taste, and it produces a jelly like texture. It has no calories but is packed with minerals and fiber. It's also vegan, so it is a healthy alternative to gelatin. It is available in two forms, one in dried and compressed, and the other is powdered which we used in this recipe. The latter form is more common recently as it's easier to use.

How to Use Solid, Dried Kanten



To use this type of kanten, soak in water for 10 minutes and tear it into small pieces. Then dissolve it in water on low heat while stirring constantly.

Takumi KOREAN BBQ

kikkoman

Kikkoman Takumi Korean BBQ makes it easy to bring Korean BBQ flavor to your favorite dishes. It is crafted with a perfect balance of soy sauce, ginger, garlic and sesame oil, plus apples and pears for an authentic taste.

It can be used as a marinade or just a finishing touch. Use this versatile sauce to boost your food's flavor and transform any food into a savory-sweet specialty.

Teriyaki

Takumi Collection

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WWW.KIKKOMANUSA.COM

Bold & Delicious in 5 Great Flavors!

Each of the sauces combines a unique blend of seasonings, herbs and spices to Kikkoman's proprietary recipe for an authentic teriyaki sauce. The result is a versatile sauce that imparts a delicious taste no matter how it's applied. It is great for marinating, basting or dipping. It's also a perfect foundation for stir-frying.

SANGARIA
www.sangaria.com

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- KOUCHA HIME -

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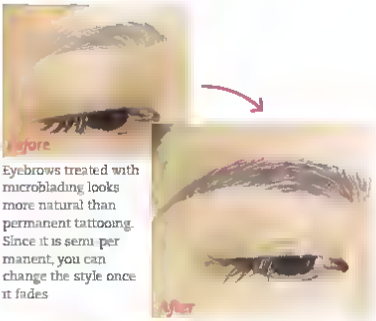
Beauty & Health Tricks

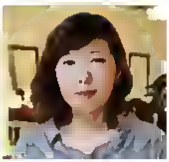
VOL. 19: MICROBLADING: SEMI-PERMANENT EYEBROW MAKEUP

The technique of microblading has become explosively popular these past few years Emiko Horiguchi of AIR Lash & Hair sat down with Chopsticks NY to help decipher the technique and illuminate this phenomenon

Microblading is a tattooing technique in which a small handheld tool made of tiny needles is used to add semi-permanent pigment to the eyebrows Emiko explains, "Whereas traditional, permanent tattooing uses a machine to penetrate to the skin's third dermis layer, microblading uses a blade to only go as far as the second layer This allows it to last for 1-2 years and look more natural" Since it naturally fades in 1-2 years, you can try different styles according to the trend Colors range from light to dark brown, and Emiko discusses with customers about what shade and shape they want before applying After an initial consultation where details are agreed on, she will begin the process She details, "Depending on the person's metabolism and makeup, as much as 50%-70% of pigment is lost after the first application. We meet four weeks later for a touch-up session where clients can make requests for changes to color or style Once treated, your morning makeup routine will be much easier" Eyebrows can be as expressive as eyes, and they are important parts to determine your impression Microblading will help you obtain expressive eyebrows and brighten your impression.



Eyebrows treated with microblading looks more natural than permanent tattooing. Since it is semi-permanent, you can change the style once it fades



Emiko Horiguchi is a veteran hair stylist. She also specializes in microblading, makeup and eyelash extension

AIR Lash & Hair
35 W 45th St. (bet. 5th & 6th Aves.) 3rd Fl
New York, NY 10036
TEL. 917 346 3112 | www.airlash-hair.com

Helpful and eco-friendly tips

Aloe Mask for Whitening

① Peel the skin of one aloe leaf ② Cut the inside jelly part into half inch pieces ③ Add 14 ounces of vodka and store in a cool, dark place for one week ④ Take out one piece of aloe and mash it ⑤ Add 2 spoonfuls of wheat flour and 2 spoonfuls of aloe vodka into the mash and mix well. ⑥ Apply a thin coat of the aloe mask after washing your face, wait 10-15 minutes, and then rinse off the mask

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3D Reg $150 → $90

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"Eyeliner" is applied around the contours of the eye(s) to create a variety of aesthetic effects

Reg $300 → $180

TAMAGO skincare

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212 697 9114 www.doinseitai.com

MIDTOWN WEST

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161 W. 54th St. #21 (bet. 6th & 7th Ave.)
212-246-7588
www.yamaguchiacupuncture.com

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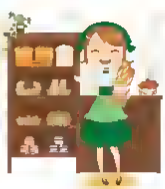
～をください

"～o kudasai"



【meaning】Give me --, Can I have--?
【usage】Use this phrase if you'd like to buy or order something, for example, "Sushi o kudasai" or "DVD o kudasai." You also can say, "—o onegai shimasu" which is a slightly more polite version.

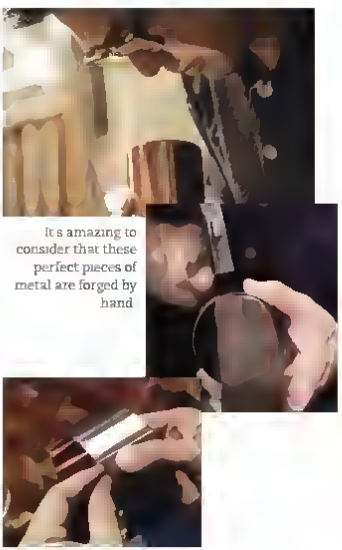
MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

Kaikado Tea Caddies

Each caddy holds so much beauty in its simplicity. The perfect complement to whatever is inside.

Watching the color change over time is like staring at autumn leaves.



It's amazing to consider that these perfect pieces of metal are forged by hand.

Those who are familiar with Japanese culture may immediately recognize a container meticulously designed and made in Japan. When it comes to tea, the *chazutsu* – tea caddy – is a prime example of this type of steadfast commitment to perfecting both storage and presentation, and few are as exemplary as the metal tea caddies by Kaikado.

Kaikado was founded in Kyoto in 1875, shortly after Japan re-opened its doors to the world. Utilizing tin, which was introduced through trade with England, Kaikado came up with their first designs in order to accommodate Kyoto's tea dealers that were seeking high-end, functional storage solutions for their valuable merchandise. What makes Kaikado's tea caddies so unique is their airtight seal—possible only through the 130 to 140 steps that it takes to make them. Their design was so effective that the original dyes and molds from 130 years ago are still used today for some of the company's product lines. The double walled construction ensures protection from humidity, by keeping its contents dry, the caddies not only help maintain texture but also scent and flavor. Therefore, every time you open the caddy, the scents that rise out of it are nearly as intense as the first time.

What is even more impressive about Kaikado is that instead of becoming increasingly ostentatious over time, the company moved towards simplicity, placing the most importance on the craftsmanship and the materials. These purely metal caddies are a shining example of *wabi sabi* as they go through normal wear and tear, their sheen actually adds a unique character and ultimately makes them more beautiful. It can take several years for this to happen, but the caddies age in direct relation to their owners, his or her use, and the environment.

It is an amazing feeling to hold one of these in your hand. The container is incredibly smooth and sturdy, and the colors are deep and organic. But the most incredible feature is how the lid and the container line up to create an airtight seal. When you place the lid on the joint line, it slowly glides onto the base on its own as though it is a machine – but there is no grease or active mechanism, just perfect engineering and forging that makes two individual pieces fit together seamlessly.

Caddies made in copper, tin, brass, or silver are available. The blank ones are the most common, but you can also find beautifully etched versions. Even if you don't drink tea, this is perfect for items you wish to keep protected from humidity, including dried herbs and spices, beans, pasta, and coffee beans.

Kaikado www.kaikado.jp/english

Bonsai: Going for a Walk on Your Windowsill

I've always admired bonsai trees but never thought I could tend one myself—my sense was that, though lovely, bonsai was expensive, time consuming, and perhaps too persnickety. When I learned of a bonsai workshop at the Nippon Club that aimed at demystifying this traditional Japanese living art form, however, I couldn't wait to sign up.

Led by Matthew Puntigam and Paul Kierulf of Brooklyn-based Dandy Farmer, this one-day workshop was designed for people like me, people who might love the idea of bonsai but find the reality intimidating. After years of gardening in Japan, Mr. Puntigam returned to NYC and found people eager for greenery in their lives but with little space—or time. Bonsai emerged as the perfect solution. As Mr. Puntigam says, "You can get just as much enjoyment from a tiny tree."

Our instructors Matthew Puntigam and Paul Kierulf of Dandy Farmer—Mr. Puntigam is showing us the "face" of the tree.

Mr. Puntigam and Mr. Kierulf have an approach to bonsai that is well suited to city life—they work with local artisans to create beautiful ceramic pots that are much deeper than traditional bonsai containers, which allow them to hold more moisture and, thus, require less frequent watering. (We just need to submerge our pots in water once a week, as opposed to watering daily.) The pots have special drainage areas at the bottom to keep the trees from getting too much water, and we filled them with a layer of lava rock below the soil to help with drainage as well.

One by one, we each selected a small bloodwood tree as well as a little plant—dwarf horsetail rush or oakleaf ivy—to complement it. Mr. Puntigam showed us how to find the "face" of the tree by telling us to imagine walking up a hill and seeing a tree—bonsai aims to capture that feeling of being out in nature. He said that the front of the tree should have a "motherly" feeling that makes you want to sit under it. After I got my main tree in place, I added the horsetail rush to the foreground to give the bonsai a little depth and then finished the top with a thin layer of crushed white granite.

Mr. Kierulf mentioned the contemplative nature of bonsai, saying, "Having that routine where you're tending to your plants, it makes you slow down—you're playing with nature, you have your own forest." In my short time with my little tree, I have found this to be completely true. I can take a little visual walk in the woods by just gazing at my windowsill.

—Reported by Kate Williamson

Carefully deciding between two flowering bloodwood trees—I was looking for one that I could imagine reading under.

To keep bonsai from getting too big or having awkward branches, we need to trim them back from time to time.

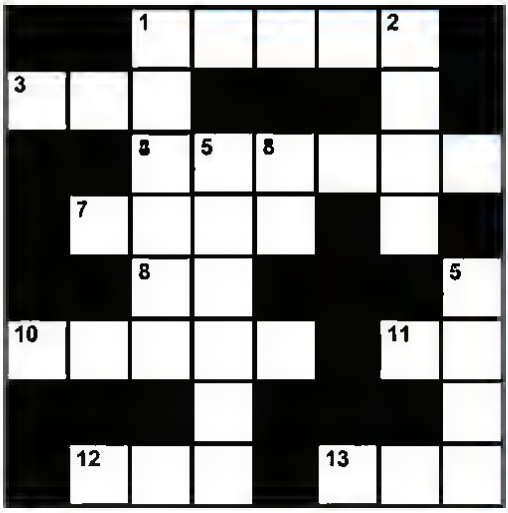
Using stainless steel tweezers to loosen the soil around the root ball before transferring my tiny tree to its new home.

Using the root pick to probe the soil for any air pockets along the edge of the pot.

Here I am with my sweet little bonsai, a little portable forest which really does bring me joy!

The Bonsai Shop by Dandy Farmer
265 Canal St., New York, NY 10013 | www.dandyfarmer.com
The Nippon Club Culture Courses
145 W. 57th St., New York, NY 10019 | TEL. 212-581-2223 | www.nipponclub.org/culture

Japanese CROSSWORD



Across

1. Premium beef bred in Japan known for its excellent marbling

3. "Rock" in Japanese

4. Companies, firms, corporations and offices are all referred to as ____ in Japan.

7. Dictionary form of a verb meaning "to sprinkle"

8. Meaning of "space" and "place" __ is often used in compounds like ___ai (situation) and __men (scene)

10. Used in a negative form, ___ signifies "not really" or "not very"

11. "Tooth" or "teeth" are both ___ in Japanese (there is no distinction between singular and plural in Japanese)

12. May 5th is Children's Day in Japan and traditionally people fly huge ___ (carp-shaped streamers)

13. ___ is the dictionary form of the verb "to buy"

Down

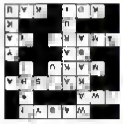
1. In May, ____ (new leaves) delight our eyes

2. Cows, oxen, cattle and bulls are called ___ in Japanese

5. I-adjective meaning "bright," "light" or "sunny"

6. Dictionary form of a verb meaning "to say"

9. ___ (dictionary form) means "to grill," "to sauté" or "to bake" in Japanese



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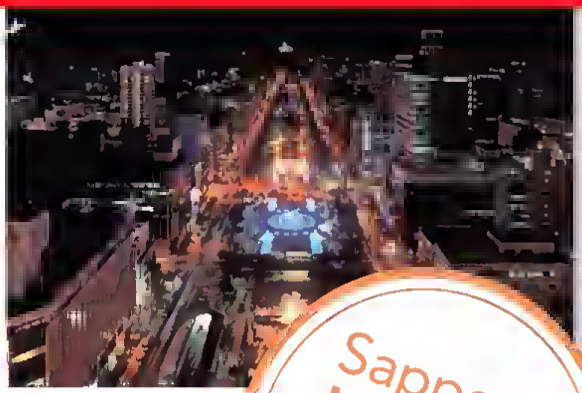
Sapporo (New Chitose Airport) can be accessed easily from all over Japan. In addition, Sapporo Station is easy to access from New Chitose Airport by JR (about 40 min on rapid trains). You can go to the center of Sapporo without going outside



Odori Park

The view of Odori Park from the Sapporo TV Tower is superb. In the daytime, you'll be able to see series of mountains beyond the park, and at nighttime, the beautiful night view of Sapporo glitters before your eyes

Odori Koen Block 1 Chome to 12 Chome, Chuo-ku, Sapporo City
Subway Odori Sta., Nishi 11 Chome Exit

Sapporo's Must-see Spots

Explore Sapporo's Highlights!

Chopsticks NY republishes selected articles from att.JAPAN, a multilingual travel magazine for foreign visitors to Japan. This month, we feature Sapporo, the capital city of the northern Japanese island of Hokkaido Prefecture. The city is home to sacred shrines and world-famous festivals that take place throughout the year.

Hokkaido Jingu Shrine

A representative shrine of Hokkaido and a famous spot for viewing cherry blossoms. In the cherry blossom season, many people gather and eat "jingisukan"* at Maruyama Park located next to the shrine

*Jingisukan. Lamb barbeque, specialty of Hokkaido.

474 Miyagaoka, Chuo-ku, Sapporo City
15 min. walk from Subway Maruyama-koen Sta.

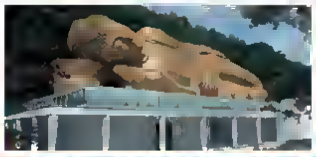
Sapporo Fushimi-Inari Shrine

A shrine derived from Fushimi Inari Taisha Shrine in Kyoto. Twenty seven red torii gates beautifully line the entrance way to the shrine. There is a "wish stone" that is said to fulfill what you wish for if you give up one thing that you like

2 [illegible], Chuo-ku, Sapporo City
9 min. walk from Subway [illegible]

Hill of the Buddha

The Hill of the Buddha in Makomanai Takino Cemetery was designed by the world-famous architect Tadao Ando. The view of the Buddha when coming out of the tunnel is spectacular. The hill is covered with lavender in the summer and snow in the winter.



The Great Nirvana Temple

As you go along Makomanai-dori Street, with your back to the Hill of the Buddha, you will see a large reclining Buddha statue. It is one of the largest reclining Buddha statues in Japan!

6-1 Nirvana-dori 3-chome, Minami-ku, Sapporo-shi

Sapporo Maruyama Zoo

Located within Maruyama Park, the Sapporo Maruyama Zoo opened in 1951 and was established as Hokkaido's first zoo. Home to over 160 varieties of mammals, birds and reptiles, the zoo is one of the most nature-oriented zoos in Japan as it aims to recreate the animals' natural habitats. You can watch polar bears swimming from an underwater tunnel in the Polar Bear Hall that opened in Mar. 2018.

3 Maruyama-Koen-cho, Chuo-ku, Sapporo-shi

15-min. walk from Subway Maruyama-Koen Sta.

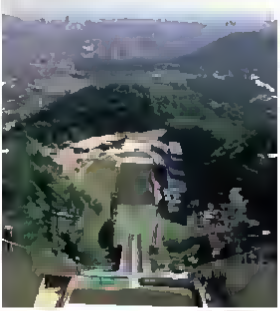
Photographer: Hiroshi Kishimoto

Okurayama Viewing Point

This is the 90-m class ski jump venue of the Winter Olympic Sapporo Games in 1972. Ever since, it has been the venue for international competitions. You will be able to see the entire city of Sapporo from the observation deck. You will also be able to see the steep slope of the ski jump and the starting point from very close up. It is spectacular!

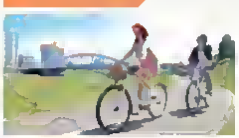
1274 Miyanomori 1-jo 7-chome, Chuo-ku, Sapporo-shi

10-min. ride on the JR Hokkaido Bus line 11 [illegible] line from Subway Maruyama-Koen Sta. and 10-min. walk to the "Okurayama Kyogijo Iriguchi" stop



Cycling

The bicycle renting service is also recommended for sightseeing in Sapporo! There are also cycle touring courses.



The bicycle renting service: Poroche

Cycle touring course

This "Sapporo" story previously appeared in att.JAPAN. The information was updated on April 5th, 2019, but further changes are possible.

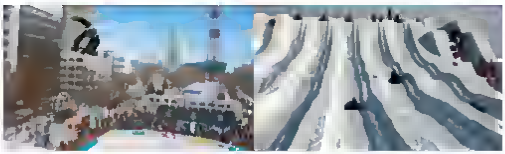
Festivals & Events in Sapporo

*Event schedules vary from year to year. Scan the QR code for details (and plenty of other events!).

The Representative Event of Sapporo: Sapporo Snow Festival

The festival started in 1950 when local junior high and high school students created six snow statues in Odori Park. Now it is an event that many tourists from all over the world come to see. The Snow Festival has three sites: the Odori Site where visitors can enjoy various giant snow statues and projection mapping, the Susukino Site where romantic ice statues stand, and the Tsudome Site where visitors can play on slides made of ice, snow rafts and snow. A large ski/snowboard jumping platform is set up at the Odori Site, and there is an event where Japanese top-class ski jumpers perform their jumps! Watching the snow statues being dismantled after the festival is also something you can enjoy that is not very well known.

Every year from the first to [illegible]



©HTB

YOSAKOI Soran Festival

The main site of the YOSAKOI Soran Festival is Odori Park, the center of Sapporo. The dance is a mixture of "Naruko" used in the "Yosakoi Festival" in Kochi Prefecture and Hokkaido's folk song "Soran Bushi." About 30,000 dancers participate in this spectacular event. There is an event during the festival in which anyone can join and dance.

Jun[illegible]

Sapporo Autumn Fest

At the Autumn Fest held in Odori Park, local products are proudly presented, and you can enjoy delicious Hokkaido foods to your heart's (and stomach's) content!

Every year in Sept[illegible]ber

Pacific Music Festival

The international educational music festival, Pacific Music Festival was founded in Sapporo by the leading 20th century conductor and composer Leonard Bernstein. Young musicians gather from all over the world, perform at outdoor concerts at Sapporo Art Forest where you can enjoy the summer breeze, present professional performances in Sapporo Concert Hall with its excellent sound, and give free concerts you can listen to in the city such as in Odori Park.

July 6 to August 2, 2019

Sapporo White Illumination

Sapporo White Illumination was certified as one of the Japan's Three Major Illuminations in 2017. You will be able to enjoy the art of beautiful lights that spread and sparkle mainly in the snowy Odori Park.

Late November to mid March*

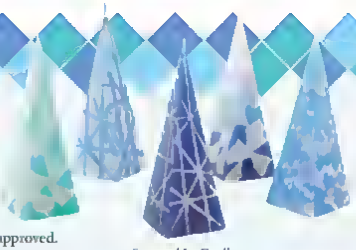
SAPPORO CITY JAZZ held during the same summer season is also recommended! Sapporo is filled with music at this time of the year!

Gifts in Sapporo

Sapporo Style Shop

A gift shop offering memorable gifts made mostly of materials of Hokkaido that are "Sapporo Style" approved.

Observatory Lock Entrance JR Tower East 6F, 2-chome, Kita 5-jo Nishi, Chuo-ku, Sapporo City



Snow and Ice Candle

Aromatic oil with the soft scent of Hokkaido's Sakhalin fir

Oil-Marinated Hokkaido Cheese

Paper Soap "Hanayuki"

Hyoroku

Popular Sweets of Sapporo/Hokkaido

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The Kurashi Store of Hokkaido

A store filled with popular and fascinating products of Hokkaido such as food, liquors, and handicrafts

NORBESA Building 1F, 1-1 Minami Sanjo Nishi, Chuo-ku, Sapporo City

About *att.JAPAN*

The magazine *att.JAPAN* is for non-Japanese visiting from overseas and those residing in Japan. This quarterly magazine written in English, Mandarin, and Korean offers a wide range of information about Japan—from travel and sightseeing to various aspects of traditional culture and the latest trends. The magazine is distributed at major airports, hotels, and tourist information centers throughout Japan.

https://att-japan.net/en/ att.JAPAN att.japan

www.youtube.com/user/att.JAPAN

This "Sapporo" story previously appeared in att.JAPAN. The information was updated on April 5th, 2019, but further changes are possible.

Discover Creative Chinese at Atlas Kitchen

Opened last October on the Upper West Side, Atlas Kitchen attracts locals and food-savvy crowds for their dynamic Chinese cuisine. Drawing inspiration from one of China's oldest myths, *The Classics of Mountains and Seas*, the restaurant introduces all eight of China's regional flavors. But to make their menu just as exciting and creative as the myth, one region with another are mixed to create a new dish. Ensuring that each dish retains its authenticity and embraces its traditional roots is the head chef, Kaiyuan Li.

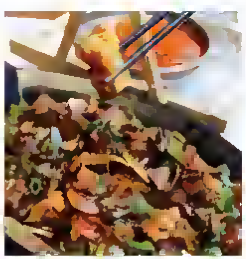
One such example can be tasted in the *Sauteed Crab with Egg Yolk*. Coating ingredients with salted egg yolks is part of Cantonese cuisine, but Li uses that same method with Dungeness crabs, retaining the natural flavors of the crab in Hunan fashion. Another example is found in the *Beef Flank in Drywok*. Packing a fiery punch as Sichuan cuisine is typically known for, the dish features small cubes of tender meat seasoned with chili peppers. For a touch of originality, Li pulls from Cantonese cuisine to add crispy-fried beef wontons.

Salty, savory notes from the egg go well with the natural flavors of the fresh crab.

For dessert, the *Fried Rice Ball with Longan* features a popular Chinese delicacy, Tang Yuan, a glutinous rice cake filled with sweet black sesame. But instead of simply boiling the rice cake as it's traditionally done, it's fried so that it's crispy on the outside, and chewy on the inside.

As the season changes, new additions are made to the menu. Just newly added as a summer special, the *Fresh Tilapia Fillet in Hot Chili Oil with Green Pepper* has tilapia that melts in your mouth, and also delivers the green Sichuan peppercorn's addictive, tongue-numbing potency. Also perfect for the summer, start your meal with the appetizer, *Sliced Pork with Garlic Sauce*. To savor the cool and refreshing flavor, dip cucumber and sliced pork into the spicy sauce.

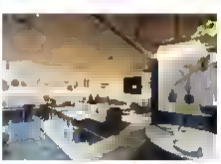
Atlas Kitchen is a collaborative force amongst two owners Haocheng Sun and Dong Chen, as well as artist Qiu Anxiong whose artworks are used as the inspiration of the restaurant. The interior echoes the theme of "atlas" along the walls, to the tableware, and to the floors. Minimalistic and mythical, discover the traditional yet new Chinese cuisine.



Tender beef flank, chili peppers and fried beef wontons packs a fiery punch and is perfect for a hearty meal.

Draped over a wooden rack, thin slices of pork and cucumber hover over a plate of spicy garlic sauce.

Crispy outside and chewy inside, the *Fried Rice Ball with Longan* makes a delightful treat.



The dining area is spacious and inviting. Further back, there's also a private dining area.

Atlas Kitchen
258 W. 109th St., (bet. Amsterdam Ave. & Broadway), New York, NY 10025
TEL. 646-928-0522 | www.atlaskitchennyc.com
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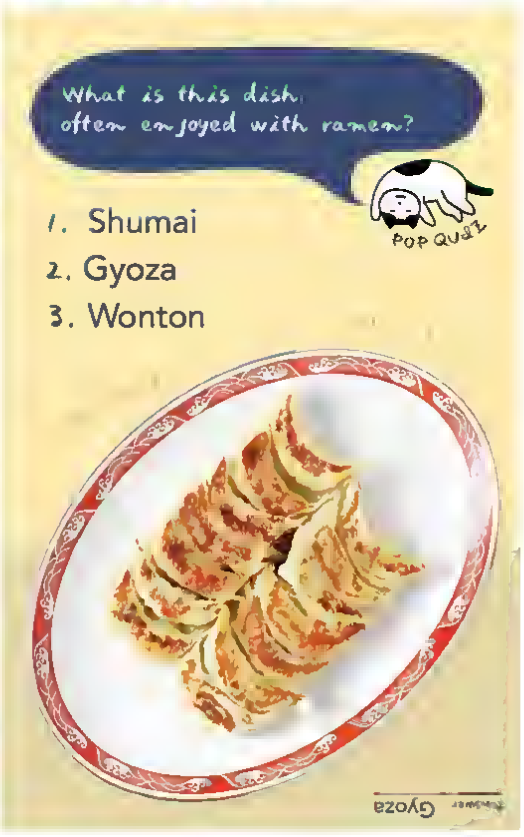

What is this dish often enjoyed with ramen?
POP QUIZ
1. Shumai
2. Gyoza
3. Wonton
Gyoza

Entertainment Event / Leisure

Exhibition

May 2 - June 29 FREE

Toru Tanno: Emeciated Eternity

SEIZAN Gallery

At SEIZAN Gallery a solo exhibition will be held featuring Toru Tanno, a Japanese photographer. Including selections from three of his lifework series, "Subterranean", "BLACK" and "SPECIMEN", Emeciated Eternity explores the possibilities of photography and digital manipulation for creating imaginary worlds. Beginning his process with hundreds of snapshots, Mr. Tanno approaches his art with a painterly mindset. The opening reception will be held on May 3

Location: 521 W. 26th St., Bsmt. B
(bet. 10th & 11th Aves.), New York, NY 10001
TEL: 917-409-0699
www.seizan-gallery.com

May 11 - 24 FREE

Taro Makihara Pottery Exhibition: "Strange Point of View"

MaKaRi Japanese Antiques and Fine Art

A Japan-based potter, Taro Makihara will be featured in a solo exhibition at MaKaRi Showcasing various containers such as vases, bowls, cups, plates and more, each piece is carved with unique swirling patterns that gives the viewer a look into a strange and mysterious world. The opening reception will be held on May 11 at 5pm

Location: 97 Third Ave.
(bet. E. 12th & 13th Sts.), New York, NY 10003
TEL: 212-995-5888 | www.themakari.com

May 17 - 26 FREE

Shiro and Shiro: An Exhibition of Works by Makoto Koizumi

Natata Nelata

Natata Nelata will feature works by the Tokyo-based designer Makoto Koizumi. Previously an architect, Mr. Koizumi's works are now primarily categorized under home goods designing tea pots, cutting boards and more. Diverse in material and function, this exhibition will showcase works in their unadorned pure forms under his design philosophy of *shiro* and *shiro*. Written in two different kanji characters, one shiro means "white" and the other shiro means "basic". In the context of language, shiro and shiro signify complex ideas of purity, simplicity and truth. Meet the artist at the opening reception on May 17.

Location: 2 Extra Pl., (On 1st St. bet. 2nd Ave. & Bowery), New York, NY 10003
www.natatonelata.com

Performance/ Workshop/Events

May 4

Piano Recital Featuring Mitsuko Uchida

Carnegie Hall

Internationally renowned for her interpretations of Mozart, Schubert, Schumann and Beethoven, Japanese classical pianist Mitsuko Uchida will play Schubert's piano sonatas in A Minor, C Major ("Reliquie") and B-flat Major at Carnegie Hall. Ms. Uchida has received numerous awards including the Royal Philharmonic Society's Gold Medal in 2012 and the Premium Imperiale Award from the Japan Art Association in 2015.

Location: Stern Auditorium/Perelman Stage
881 7th Ave., (bet. 56th & 57th Sts.)
New York, NY 10019 | TEL: 212-247-7800
www.carnegiehall.org

May 10

Piano Recital Featuring Nobuyuki Tsujii

Carnegie Hall

Japanese classical pianist and composer Nobuyuki Tsujii will return to Carnegie Hall. Blind since birth, he won the joint Gold Medal at the Van Cliburn International Piano Competition in 2009. Since then, he has continued to earn international acclaim as he has traveled around the world, regularly performing at prestigious venues.

Location: Stern Auditorium/Perelman Stage
881 7th Ave., (bet. 56th & 57th Sts.)
New York, NY 10019 | TEL: 212-247-7800
www.carnegiehall.org

May 12

13th Annual Japan Day @ Central Park

Japan Day @ Central Park is an annual event in spring that celebrates Japanese culture with the New York community. Like traditional Japanese events, there will be Japanese food tents, activity tents and stage performances displaying a wide range of traditional and contemporary Japanese culture. This year, Japan Day celebrates its 13th annual event and the annual Japan Run a 4-mile run around Central Park, will take place in conjunction

Location: Central Park (Entrance at 69th St. & 5th Ave.) New York, NY 10065

www.jopondoynyc.org

May 12

Top Japanese Pop/Rock Artists Performing Live at Japan Night

The Japan Foundation

Japan Night is a one night only special event that will be held in conjunction with Japan Day @ Central Park. Celebrating contemporary popular Japanese music, the concert will feature four established artists from Japan. MISIA will perform at Sony Hall with special guest Puffy AmiYumi. HYDE and WagakkiBand will perform at PlayStation Theater. Tickets are available for purchase at venue websites.

Locations: Sony Hall, 235 W. 46th St
New York, NY 10036 | www.sonyhall.com
PlayStation Theater
1515 Broadway, New York, NY 10036
www.playstationtheater.com
Info: www.jopannight.org

May 14, 16 & 22

Cha-An Class Workshop: Strawberry Daifuku Mochi Making

Cha-An Teahouse

Learn how to make a popular Japanese dessert, Strawberry Daifuku Mochi. The head pastry chef Norie Uematsu will lead the workshop and will use a thin layer of mochi called gyuhi to wrap inside fresh strawberry and sweet red bean paste. The workshop will take place at Cha-An's private event space. For more information, check the link below.

Location: 230 E. 9th St., (bet. 2nd & 3rd Aves.)
New York, NY 10003
www.chanteahouse.com/classes

May 26

Children's Origami Workshop

Friend's Academy of Japanese Children's Society

At the Friend's Academy of Japanese Children's Society, where children and adults can learn about the Japanese language and culture, a workshop on the theme of "Rainy days are also fun" will be held. The workshop will teach how to fold frogs, snails, and hydrangea out of origami paper, and warmly invites everyone from the ages of four-years and older to join. Reservation is required in advance via telephone as space is limited.

Location: 310 W. 103rd St
(bet. West End Ave. & Riverside Dr.)
New York, NY 10025
TEL. 212-935-6535 | www.japaneseschool.org

May 26 FREE

Passport to Taiwan

Taiwanese American Association of New York (TAANY)

Passport to Taiwan, founded by TAANY, is a festival at Union Square Park. Visitors have the chance to try Taiwanese Night Market snacks such as Bubble Tea and Gua Bao (Taiwanese Hamburgers). The festival hopes to introduce the world to Taiwanese American heritage through food, culture, arts & crafts, and performances. This event will also include a chance to win a round-trip flight to Taiwan through a raffle.

Location: Union Sq. Park North
(17th St. bet. Park Ave. & Broadway)
New York, NY 10003
www.p2tw.org

Happenings

Taste of Japan: Hyogo Chapter

Sakagura East Village

Japanese izakaya Sakagura East Village is holding a series of special promotional events introducing taste profiles of various prefectures in Japan. Until the end of June the "Taste of Japan" series features Hyogo Prefecture and the restaurant serves dishes using Konotori brand rice and Okubanshu's malted rice miso. The menu includes *"Tajima" Washugyu Hamburg Steak* (premium hamburger-steak in miso-onion gratin soup) and *"Takonoko" Sakura Komameshi* (rice served in a pot with tako [octopus] and takenoko [bamboo shoots]). Sakes from the prefecture will also be served.

Location: 231 E. 9th St., (bet. 2nd & 3rd Aves.)
New York, NY 10003 | TEL. 212-979-9678
www.sakuraeastvillage.com

Enjoy Japanese Sake in Otsumami Style

Soba Noodle Azuma

Specializing in handmade soba noodles, the Midtown Japanese restaurant Soba Noodle Azuma is offering a special, *Otsumami Gozen*, throughout the month of May. The *Otsumami Gozen* includes four side dishes selected by the chef that changes daily and one glass of Japanese sake of the customer's choosing. Customers can choose from any Japanese sake on the menu, including Kenbishi and Senkin Muku Junmai Deiginjo. Each glass of Japanese sake regularly costs $14-16, so for one glass with four side dishes included at only $20 is a steal. Instead of Japanese sake, customers can also opt for beer or soft drinks.

Location: 251 W. 55th St., (bet. Broadway & 8th Ave.)
New York, NY 10019
TEL. 917-262-0540 | www.soboazuma55.com

May Promotion: 10% Discount on All Services by New Hairstylist

GARDEN NEW YORK

GARDEN NEW YORK, a Japanese hair salon in the West Village, will offer a 10% discount on all services for new customers who appoint Toshi as their hairstylist until the end of May. Toshi, GARDEN's newest hairstylist from Japan, states, "I am very excited to offer New Yorkers my expertise in thorough counseling, stellar hairstyling, and providing my utmost hospitality!" To receive this offer, ask for Toshi as your hairstylist and mention Chopsticks NY at the time of your appointment.

Location: 323 W. 11th St
(bet. Greenwich & Washington Sts.)
New York, NY 10014
TEL. 212-647-9303 | www.gardennyc.com

ADVERTISEMENT

The 18th Annual PASSPORT TO TAIWAN Festival

May 26th @ Union Square Park

Experience the Blend of Traditional and Modern, East and West

Since 2002, the Taiwanese American community from the greater New York City area has gathered at Union Square Park in New York City to celebrate Taiwanese American Heritage Week. Called "Passport to Taiwan", this festival initially started as a gathering of the Taiwanese American diaspora in the tri-state region. As Taiwanese culture integrates into the mainstream, the festival has become an opportunity to share Taiwanese culture with fellow citizens and has grown into the largest outdoor celebration of Taiwanese culture in the U S , drawing 40,000 visitors annually.

The festival has always sought to blend the traditional and the modern in the cultural programming, and to introduce traditionally underrepresented parts of Taiwanese culture to a broader audience Attendees find traditional foods like those found in the world-famous Taiwanese Night Markets, many of which are now part of the contemporary food lexicon, including Bubble Tea, Stinky Tofu, and Gua-Bao, or "Taiwanese Hamburger"

With its beautiful natural landscapes, rich history, modern lifestyle, ancient folk traditions, and an international food culture, Taiwan offers a worldly travel experience on one green island. Known for centuries as Ilha Formosa, today's Taiwan is a reflection of its history as a hub for the early Austronesian Peoples, as trading outposts for Portugal, Spain, and the Dutch, as a new frontier during the Ming and Qing Dynasties, as a colony of Japan, and as the current home of the Republic of China

Owing to its history and cultural influences from its neighbors and from around the world, Taiwan is a culinary paradise. The best Shanghainese soup dumplings in the world are made by Taiwan's own Din Tai Fung. Classic Japanese cuisine is a mainstay, though recently Korean food has gained ground Taiwan's night markets are world renowned, offering an eclectic mix of exotic snacks.

Geographically, hills and high mountains make up almost 70% of Taiwan's land mass, with more than 200 peaks over 3,000 meters high. Taiwan's subtropical climate is home to a diverse ecosystem, with native plants accounting for about 40% of the total vegetation Taiwan has been a longtime home to the world's largest bicycle manufacturers, and cycling has become a popular recreational activity, with many scenic cycling routes appearing all over the island. These routes range from the family-friendly to the world-class mountainous routes that reach 3,275 meters above sea level. A 5,000 km cycling route network linking the entire island is currently under development.

Taiwan Tourism Bureau will be at the 17th Annual Passport to Taiwan Festival to help plan your trip to Taiwan, and you could win round-trip tickets at the festival's fundraising raffle! Passport to Taiwan Festival will be held on Sunday, May 26th at Union Square Park in New York City

Event Highlights

Passport to Taiwan Festival attracts 40,000 visitors annually and is the largest outdoor celebration of Taiwanese culture in the U S

Taiwan has a dynamic and rich culinary culture. Fish balls, taro cake. Taiwanese spring roll—enjoy an array of Night Market foods at the festival.

Stage performances also exhibit a cultural mix. Dancers in Hakka style skirt (pictured above) performed a modern fusion dance program last year

During the festival in year 2016, volunteers worked closely with the Japanese community and helped raise $5 000 for the Kumamoto Earthquake relief.

Chopsticks NY will launch a new CRM app, JPassport

What is JPassport?

JPassport is an app that offers Japan-related information, news, and stories to American consumers. Its platform can create opportunities to connect business owners and consumers through promotions, rewards, and up-to-date articles. The system was developed for CRM (Consumer Relationship Management), allowing participating business owners to improve their relationship with customers by using the data and statistics obtained via interactions. Free for download, it will be a must-have app for people interested in Japan and Japanese services.

What Can Participating Business Owners Do with JPassport?

- Obtain information on customers' purchases that can be used for marketing and improving profitability.
- Release information on promotions, campaigns, coupons, and news through JPassport app and monthly mail magazine.
- Increase exposure to consumers via customized mail magazine.
- Encourage usage through reward points that can be used at all participating businesses.

Benefits for JPassport Followers

- Receive up-to-date information on promotions, campaigns, coupons, and news
- Get reward points when dining or shopping at participating businesses. (Accumulated points can be used at all participating businesses.)
- Read Chopsticks NY articles on JPassport app

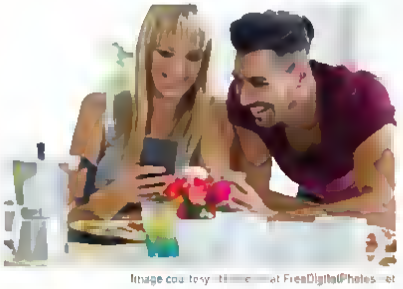


Image courtesy of FreeDigitalPhotos.net

JPassport is Coming Soon!

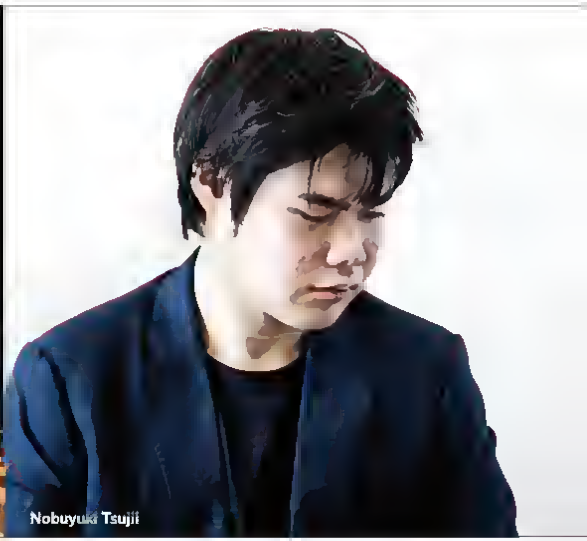
For more information, email jpassport@trendpot.com

CARNEGIE HALL

PRESENTS

Keyboard Brilliance

Mitsuko Uchida



Nobuyuki Tsujii

Saturday, May 4 at 8 PM

Mitsuko Uchida

The magnificent Mitsuko Uchida continues her exploration of Schubert's piano sonatas at Carnegie Hall.

Tickets start at $50.

Friday, May 10 at 8 PM

Nobuyuki Tsujii

The 2009 Van Cliburn International Piano Competition winner returns to Carnegie Hall for a recital of works by Satie, Debussy, Ravel, and Chopin.

Chopsticks NY readers enjoy an exclusive **10% discount** Mention this magazine or use promo code **CHP31414** for 10% off your tickets to hear Nobuyuki Tsujii *

Discounted tickets start at $36.

This discount is valid from **Thursday, April 25 at 11 AM to Friday, May 10 at 8 PM**. Limit eight tickets per purchase. Some limitations may apply. Offer is subject to availability and prior sale. Is not valid on prior purchases and cannot be combined with any other discounts or promotions. Valid online, by phone, or at the Box Office. No refunds or exchanges. Internet and phone orders are subject to standard convenience fees.

carnegiehall.org | 212-247-7800
Box Office at 57th and Seventh

Artists, programs, dates and ticket prices subject to change. © 2019 CHC. Photos: Uchida by Geoff Sch ell; Tsujii by Giorgia Bertazza

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